



## STARTERS

**Soup of the Day £6 2,7**  
Wheaten Bread (V)

**Crispy Calamari £7 1,3,4,9**  
Black Garlic Aioli

**Prawn Cocktail £8 1,3,4,9**  
Shredded Iceberg | Homemade Marie Rose Sauce | Celery | Green Apple

**Chicken Liver & Foie Gras Parfait £8 2,4,7, 14**  
Onion Marmalade | Brioche

**Home-cured Gin & Beetroot Salmon £8 2,5,7,9,14**  
Pickled Cucumber | Soda Bread

**Endive Salad £7 7,10**  
Whipped Blue Cheese | Fresh Pear | Candied Walnuts

1 - Celery | 2 - Cereals containing gluten (fine wheat, rye, barley, & oats) | 3 - Crustaceans | 4 - Eggs | 5 - Fish | 6 - Lupin | 7 - Milk | 8 - Molluscs (such as mussels & oysters) | 9 - Mustard | 10 - Nuts | 11 - Peanuts | 12 - Sesame Seeds | 13 - Soybeans | 14 - Sulphur Dioxide & Sulphites

## APPETISERS

**Antipasto £8 7**  
Cured Meat Platter | Marinated Olives | Feta | Sun-dried Tomatoes

**Corick Bread Basket £6.95 2,4,7,12**  
Warm Assorted Bread | Aged Balsamic | Dale Farm Compound Butter | Olive Tapenade

## MAIN COURSES

**Chicken Paillard £15 7,14**  
White Wine & Garlic Jus | Charred Gem | Mash

**Silver Hill Confit Duck Leg £17 1,2**  
Toulouse Cassoulet | Parsley oil

**Lisdergan Butchers Sugar Pit Cured Pork £17 1,2,4,7,14**  
Apple Purée | Braised Hispi Cabbage | Champ

**Slow Cooked Beef Rib £17 1,7,9**  
Mash | Glazed Root Veg

**Sea Bass Fillet £17 1,5,7,14**  
Saffron Risotto | Samphire | Confit Tomato

**Fillet of Salmon £17 1,5,7,14**  
Herb Crushed Potatoes | Leek | Tomato | Herb Cream

**Tempura Vegetables £14 13,2**   
Sun-dried Tomato Tapenade | Basmatic Rice

**WE ARE PROUD**

### TO SUPPORT LOCAL

Donegal Prime Fish | Lisdergan Butchers  
Irish Smoke House | Raveagh Farm

## STEAKS

· Lisdergan Butchers 28 Day Matured Irish Nature 120z Rump **£21**

· 21 Day Matured 100z Hereford Sirloin **£24**

· Lisdergan Butchers 28 Day Matured Irish Nature 8oz Fillet Steak **£28**

With  
Fries or Triple Cooked Chips **13** |  
Herb Salad | Choice of Sauce

## SAUCES

*Béarnaise 4,7* | *Green Peppercorn 1,7,14* |  
*Red Wine Jus 1,14*  
*Stilton 1,2,7* | *Wild Mushroom 1,7*  
**£2.50**

## DESSERTS £7

**Cheesecake of the Day 2,7**

**Sticky Toffee Pudding** | Bourbon Vanilla Ice Cream **2,4,7**

**Chocolate Brownie** | Cointreau Chocolate Sauce | Vanilla Ice Cream **2,4,7**

**Crème Brulée** | Pistachio Almond Biscotti **2,4,7,10**

**Lemon Curd Pavlova** | Winter Berries | Chantilly Cream **1,4**

**Selection of Speciality Cheese** | Chutney | Crackers | Honeycomb **£11 2,7,14**

## CORICK HOUSE CLASSICS

**8oz Chargrilled Beef Burger £15 1,2,4,7,9**  
Iceberg Lettuce | Vintage Cheddar | Dill Pickle | Burger Sauce | Fries

**Veef Burger £13 2,9,14**   
Iceberg Lettuce | Dill Pickle | Vegan Burger Sauce | Fries

**Ale Battered Haddock £15.50 2,4,5,13,14**  
Triple Cooked Chips | Crushed Peas | Lemon | Tartare Sauce

**Crunchy Caesar Salad £11.95 2,4,7,9**  
Baby Gem | Bacon | Parmesan | Croutons  
-with Grilled Chicken **£13.95**

## SIDE ORDERS

**ALL £3.50**  
Seasonal Vegetables  
Tomato and Shallot Salad **9,14**  
New Potato | Herbs | Sea salt  
Pomme Dauphinoise **7**  
Onion Rings **2,13,14**  
Triple Cooked Chips **13**  
Corick Champ **7**  
Mash **7**  
Skinny Fries **13**

## SPECIALITY COFFEES

**Irish Coffee £6.25**  
Jameson, Coffee & Cream  
**Baileys Coffee £6.25**  
Baileys, Coffee & Cream  
**Calypso Coffee £6.25**  
Tia Maria, Coffee & Cream  
**Cafe Royale £6.50**  
Hennessy, Coffee & Cream